


**WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.**
  - Do not touch any electrical switch; do not use any phone in your building.**
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - If you cannot reach your gas supplier, call the fire department.**
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

### **IMPORTANT SAFETY NOTICE AND WARNING**

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.



# MAYTAG

## 20" GAS RANGE

# USER'S GUIDE

**HOMEOWNER SAVE THIS BOOKLET, THE INSTRUCTIONS AND WIRING DIAGRAM WHICH ARE INCLUDED IN THE LITERATURE PACKAGE, FOR FUTURE REFERENCE. INSTALLER: LEAVE THIS BOOKLET WITH APPLIANCE.**

### A FEW WORDS TO THE NEW OWNER:

Congratulations on your choice of a Maytag range! As you use your new range we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new range operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully,

you will be able to fully enjoy and properly maintain your Maytag range and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag appliance write to us. Be sure to provide the model number of your range.

CONSUMER EDUCATION  
DEPARTMENT  
MAYTAG COMPANY  
ONE DEPENDABILITY SQUARE  
NEWTON, IA 50208  
515-792-7000

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Copy Your Model and Serial Numbers Here:

If you have a question, or need service, have this information ready:

1. Complete Model and Serial Numbers from the nameplate. (See Page 20 for location.)
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

\_\_\_\_\_ MODEL NUMBER

\_\_\_\_\_ SERIAL NUMBER

\_\_\_\_\_ PURCHASE/INSTALLATION DATE

\_\_\_\_\_ SERVICE COMPANY AND PHONE NUMBER

# IMPORTANT SAFEGUARDS

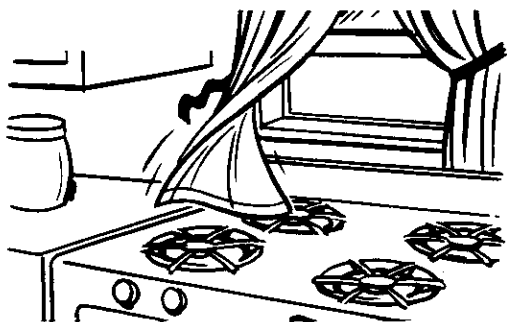
Read All Instructions Before Using This Range

## BASIC RANGE SAFETY PRECAUTIONS

1. Do not store combustible materials, gasoline or other flammable vapors and liquids near a range.



2. If a range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.



3. The range should not be used as a space heater to heat or warm a room. This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the range.



4. The back of the range and the oven

vent area become TOO HOT TO TOUCH when the oven is in use.

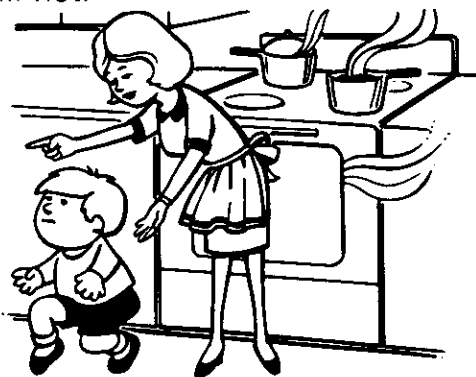
BE SURE ALL RANGE PARTS ARE COOL BEFORE TOUCHING OR CLEANING. Keep range clean. If grease or spillovers are allowed to accumulate, they MAY IGNITE.

5. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the range, breakage of door and broiler drawer, and serious injuries.

## CHILD SAFETY

Children should be taught good safety practices to prevent possible injury. Listed below are some basic practices which we recommend that you read and follow for safe use of your new cooking appliance.

1. Never leave children alone or unsupervised near your cooking appliance when it is in operation or still hot.



2. Children should not be allowed to sit or stand on any part of your cooking appliance.
3. Children must be taught that your cooking appliance and the utensils used with it can be hot.
4. Children must be taught that your cooking appliance is not a toy and they should not be allowed to play with the controls.
5. Always allow hot utensils to cool in a safe place out of the reach of small children.

# SAFETY PRECAUTIONS

6. CAUTION: Do not store colorful items or items of interest to children in cabinets above your cooking appliance or on top of it. Children climbing to reach such items can be seriously injured.



7. INITIAL OVEN USE — PLEASE NOTE: Since a new appliance has not been exposed to the **full** heat of normal cooking use, some “burning-in” odor will be noticed during initial oven operation. This odor is normal and will disappear in the first few hours of oven use at 350°F or higher oven temperature setting.

## **SURFACE COOKING SAFETY PRECAUTIONS AND HINTS**

1. To eliminate the hazard of reaching over surface burners, cabinet storage space should not be provided over appliance. TEMPERATURES IN STORAGE AREA ABOVE THE RANGE MAY BE UNSAFE FOR STORAGE OF SOME TYPES OF MATERIALS SUCH AS VOLATILE LIQUIDS OR AEROSOL SPRAYS.

If cabinet storage is to be provided, reduce the hazard by installing a range hood under the cabinet. The hood should project a minimum of six inches beyond the bottom of the cabinet.

2. Use caution when wearing garments made of flammable material to AVOID CLOTHING FIRES. Loose fitting or hanging apparel should never be worn while using the range. Clothes may ignite or may catch utensil handles.



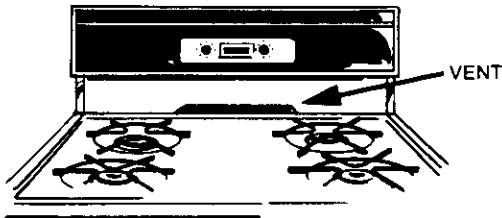
3. FLAMMABLE MATERIALS should not be stored near the cooking surface.
4. BE SURE ALL APPLIANCE PARTS ARE COOL BEFORE TOUCHING OR CLEANING THEM.
5. Never leave a cooking operation unattended when using a high heat setting. Boilovers cause smoking and greasy spillovers MAY IGNITE.
6. Use DRY sturdy pot holders. DAMP POT HOLDERS MAY CAUSE BURNS FROM STEAM. Dish towels or other substitutes are not recommended for they may trail across open flame and ignite or get caught on range parts.
7. HOT GREASE IS FLAMMABLE. Avoid letting grease deposits collect around appliance, hood or in vent fan. Do not leave can of drippings around range. Let quantities of hot fat, used for deep fat frying, cool before attempting to move or handle. In the event of a grease fire, do not attempt to move pan. Turn surface burner off and cover pan to extinguish flame. DO NOT DOUSE FLAME WITH WATER. Use a dry chemical type fire extinguisher, if available, or sprinkle heavily with baking soda.
8. A cooking utensil should be in place whenever a surface burner is turned on. The utensil will absorb heat and prevent possible damage to the grate and surface burner. The utensil will also serve as a shield from the burner in case any combustible materials are nearby. SIZE OF COOKING UTENSIL: FLAME SIZE SHOULD BE ADJUSTED SO IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKING UTENSIL FOR YOUR PERSONAL SAFETY AND TO PREVENT POSSIBLE DAMAGE TO CABINETS ABOVE RANGE.

# SAFETY PRECAUTIONS

9. Make sure burner grate is properly positioned with grate tab inserted in hole in range top. Failure to do so can cause utensils placed on the burner grate to tip and spill scalding contents on persons nearby.
10. VENTILATOR HOOD — IF USED: Clean ventilator frequently to prevent grease from accumulating on hood or filter and to avoid grease fires. Avoid placing flaming food under hood when hood is operating. The fan will spread the flames. In the presence of flaming foods or in the presence of flames from any source, turn fan off before extinguishing flames.

## OVEN COOKING SAFETY PRECAUTIONS AND HINTS

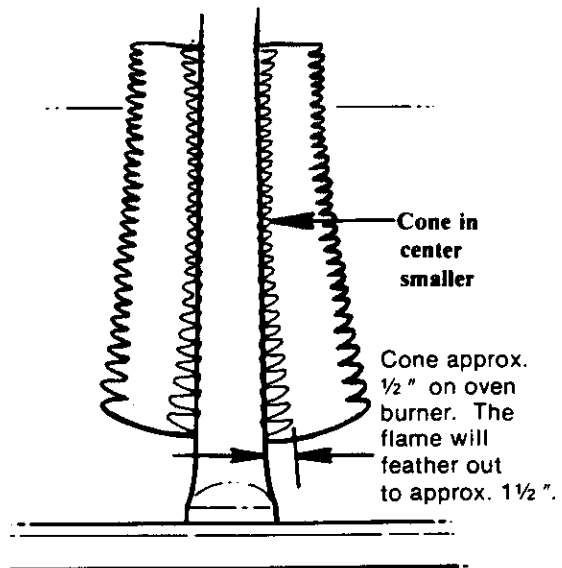
1. Do not use the oven as a storage area. This instruction is based on safety considerations. Do not cover or obstruct oven vent located to the back middle of the range surface.



2. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
3. Never reach directly into a hot oven to add or remove cooking utensils. Rather use DRY sturdy pot holders and pull oven rack out before adding or removing utensils. Do not use DAMP pot holders because they can cause steam burns. Dish towels or other substitutes are not recommended as they may get caught on range parts or ignite.

4. Always place oven racks in the desired location while the oven is cool. As a precaution against touching oven walls, pull shelves out to first stop when lifting heavy foods.
5. DO NOT HEAT AN UNOPENED GLASS OR METAL CONTAINER IN THE OVEN. Pressure buildup in the container may cause it to burst and result in serious personal harm or damage to the range.
6. Always remove soiled broiler pan from the broiler compartment after cooking for GREASE LEFT IN THE PAN MAY BECOME HOT ENOUGH TO IGNITE. Using the broiler compartment for storage is not recommended. The broiler pan should be in place when oven is in use.
7. Unrestricted air flow through the oven is necessary for safe and proper operation of the oven burner. Do not obstruct air intake located below broiler drawer.

The flame size and appearance of a properly adjusted oven burner should look like this illustration.



# SAFETY PRECAUTIONS

## GENERAL SAFETY PRECAUTIONS AND HINTS FOR COOKING UTENSILS

Choose pots and pans that are easily grasped with handles that stay cool. Avoid using pans that are unstable, warped or easily tipped. If pan handles twist and cannot be tightened, discard such pans. Pans that are too heavy to remove easily when filled with food may also be a hazard.

Be sure utensils are large enough to properly contain food and avoid boilovers. Pan size is especially important when deep fat frying. Be certain pan is large enough to accommodate volume of food that is to be added and for the bubble action of fat. **NEVER LEAVE DEEP FAT FRYING OPERATION UNATTENDED.**

Always turn pan handles to the side or back of the range not out into the room where they are easily hit or reached by small children.



### Plastics

Many plastics are affected by heat. Keep plastics away from parts of your cooking appliance that may become warm or hot.

### Browning Bags

Follow manufacturers directions for cooking bags or browning bags.

### Aluminum Foil

Use aluminum foil only as instructed in this booklet. Improper use may cause damage to your cooking appliance and may affect cooking results. (Also see page 11).

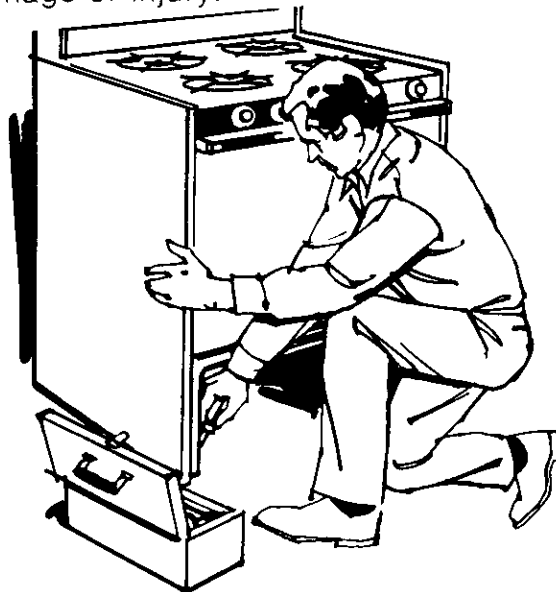
### Aerosol Sprays

Many aerosol-type spray cans are explosive when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance. Do not use aerosol products in or near your

cooking appliance. If used frequently over a period of time, ingredients in some aerosols may cause parts of your appliance to rust or corrode.

## BASIC RANGE SAFETY PRECAUTIONS INSTALLATION

The installation, adjustment and service of this range must be performed by a qualified installer or technician to insure proper operation and avoid possible damage or injury.



### ANTI-TIP BRACKET WARNING

To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Do not place excessive weight on an oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, cause personal injury or damage to the range.

### CLEARANCES

Be sure installer has observed all instructions for minimum clearances to any combustible surfaces as listed in the

# SAFETY PRECAUTIONS

installation instructions and on the data plate. These should be in accordance with local and national fire codes.

## GROUNDING

To prevent the possibility of hazard due to electrical shock, never plug appliance electrical cord into a receptacle which has not been grounded adequately in accordance with local and national codes. See installation instructions for details.

## VENTING

Never block oven vent located at the back center of the cooking top. Blockage of the vent prevents proper oven air circulation and adversely affects baking results.

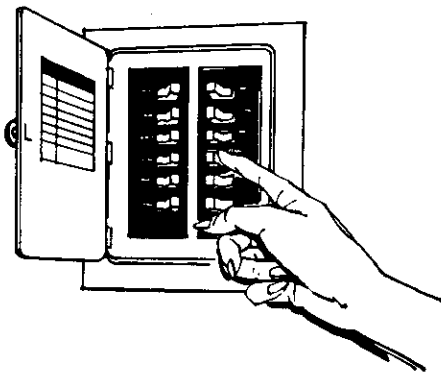


## CIRCUIT BREAKER OR FUSE

Locate and mark range fuse or circuit breaker.

## SERVICING

ALWAYS DISCONNECT range at main range fuse or circuit breaker before servicing range. Do not repair or replace any part of this range unless specifically recommended in this book. All other servicing must be referred to a qualified service technician.



## GAS ODORS

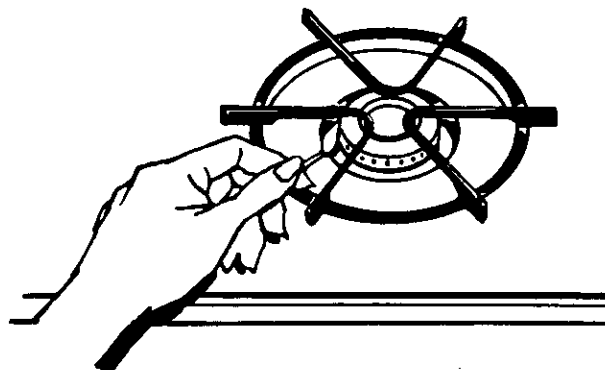
A faint gas odor may indicate a failure of the automatic ignition or a gas leak. If gas odor is detected, cut off the gas supply to the range. Call your installer or local gas company to have the possible leak checked. NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.

## HOW TO OPERATE ELECTRIC IGNITION MODEL IN THE EVENT OF A PROLONGED POWER FAILURE

(This information for models with Pilotless Ignition).

## SURFACE BURNERS

If a power failure should occur, manually light the surface burners by holding a lighted match near the surface burner and turning the surface burner on.



## PILOTLESS IGNITION

Your range is equipped with a glow bar-type pilotless ignition.

With this type of ignition system, the oven will not operate during a power failure or if the range is disconnected from the wall outlet.

The oven **cannot** be manually lighted with a match during a power failure.

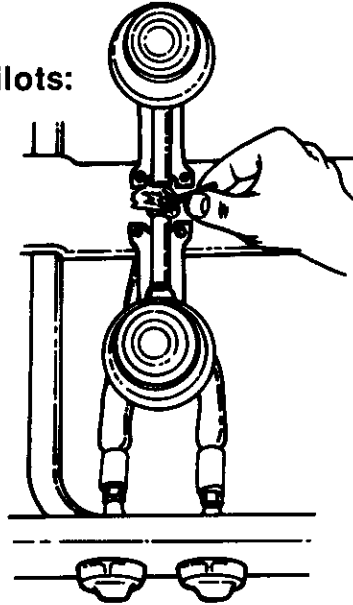
# SAFETY PRECAUTIONS

## HOW TO LIGHT CONSTANT STANDING PILOTS

(This information is NOT for ranges equipped with Pilotless Ignition). Be sure Oven Temperature Control and Surface Burner Controls are OFF before lighting pilots.

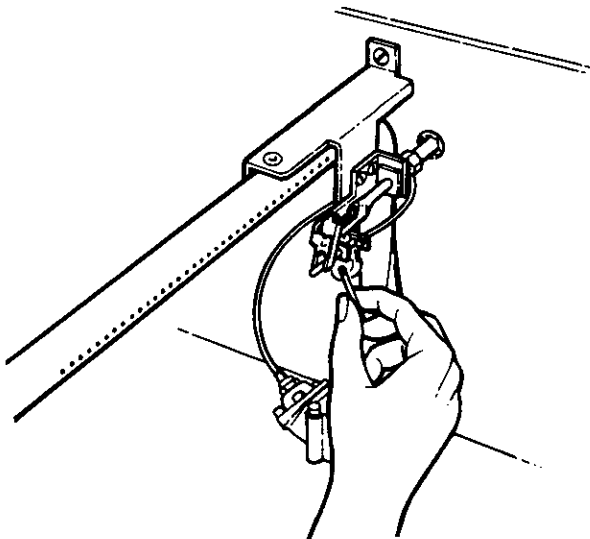
### Surface Burner Pilots:

Raise and support cooktop on the metal rod. Hold a lighted match near the pilot ports.



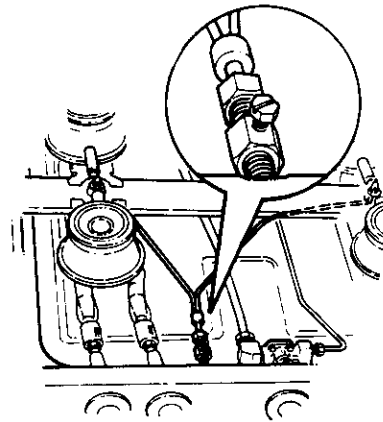
**Oven Pilot:** Remove oven racks and loosen screws securing insulated oven bottom. Do not remove screws, but slide screws back and remove oven bottom.

**With the Oven Control knob/dial set in the "OFF" position,** hold lighted match to the pilot located at the far end of the oven burner. When pilot is lit, replace the oven bottom and oven racks. Be sure to secure the two screws located at the front of the oven bottom.



## HOW TO ADJUST CONSTANT STANDING PILOTS FOR SURFACE BURNERS ONLY

1. Remove cooktop. Locate top burner and pilot adjusting screw.  
(a) Adjusting screw is to the LEFT of the oven control on the MANIFOLD PIPE.
2. Insert a small screwdriver into the adjusting screw and turn screw to the right or left until the flame on the pilot is 1/4-inch in height.
3. Replace cooktop.

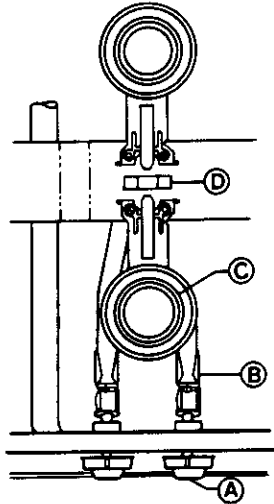




# GETTING ACQUAINTED WITH YOUR NEW RANGE

## HOW A SURFACE BURNER WORKS

When the surface burner valve (A) is turned on, gas enters the mixer tube (B) and comes in contact with air. This air/gas mixture flows to the burner head (C) and is lighted by a spark from the solid state igniter or pilot (D).



A properly adjusted burner with clean ports will light within a few seconds. The coneshaped flame will be clear blue in color with a clearly defined inner core. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air and gas. This wastes fuel so have a service technician adjust the air/gas mixture if the yellow flame ever occurs.

## HOW TO OPERATE SURFACE BURNERS

1. Push in and turn control to the left past HIGH to the (START) position. This is the light position. On models with solid state ignition, the clicking sound indicates that the igniter is producing sparks to light the surface burner. Sometimes you may notice some static interference with your radio, television or stereo system when the igniter is producing sparks.



2. When the burner lights, turn the control back to the desired setting. If selecting a high flame setting, on models with solid state ignition adjust the knob until there is no clicking sound. The clicking sound will stop and the igniter will turn off. Do not leave the control in the (START) position once the burner lights.
3. If the flame should go out during a cooking operation, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT FIVE MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.
4. Turn the burner to OFF when you are through cooking.

See page 6 for instructions on manually lighting the solid state ignition surface burners in the event of a power failure.

## SELECTING CORRECT FLAME SIZE

Use the HIGH flame setting to quickly bring foods to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. *Never leave food unattended over a high flame setting.*



An intermediate setting is used to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.



## SURFACE COOKING INFORMATION

Use low setting to keep food at serving temperatures without further cooking. You may find that some cooking may take place if the cooking utensil is covered.



### FACTORS TO CONSIDER WHEN SELECTING CORRECT FLAME SIZE

**SIZE OF COOKING UTENSIL:** FLAME SIZE SHOULD BE ADJUSTED SO IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKING UTENSIL FOR YOUR PERSONAL SAFETY AND TO PREVENT POSSIBLE DAMAGE TO CABINETS ABOVE RANGE.

Adjusting the size of the flame to fit the size of the cooking utensil also helps to save fuel.

**UTENSIL MATERIALS:** Stainless steel, porcelain, enamelware, glass, glass ceramic and Teflon®-coated utensils designed for surface cooking usually heat slowly and conduct heat poorly when a large flame size is used. Adjust the flame size to extend only halfway between center and edge of the utensil bottom for better cooking results.

Aluminum utensils conduct heat more evenly, therefore, a slightly larger flame size can be used. The flame can be adjusted so it comes to the edge of the utensil. The flame should NEVER be adjusted so that it extends beyond the bottom of the utensil.

**COVERED UTENSILS:** If the utensil is covered less fuel will be needed; therefore, a lower flame size can be used.

**REMEMBER:** Food will not cook any faster when more than the amount of heat needed to maintain a gentle boil is used. See page 5 for additional information on the safe use of utensils.

# BASIC INFORMATION ON OVEN COOKING AND BROILING

## HOW THE OVEN WORKS

When the Oven Temperature Control is turned to a desired setting, there will be a 45 to 60 second delay before the oven burner lights. This delay is for safety considerations. When the oven reaches the temperature set on the Oven Temperature Control, the oven burner will automatically cycle on and off to maintain the preset temperature. If the Oven Temperature Control is turned to BROIL, the oven burner will remain on for most normal broiling operations. The burner will cycle on and off for extended broiling operations.

## HOW GLOW BAR IGNITION WORKS

When the Oven Temperature Control is turned to the desired setting power is supplied to the Glow Bar Igniter. Once the igniter is hot the oven burner will ignite. When the Oven Temperature Control is turned off both the Glow Bar and burner will go off.

## OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking time and temperatures you were accustomed to with your old range may need to be altered slightly with your new range. Please expect some differences with this new range.

## PREHEATING

Preheating is necessary only for baking operations. To preheat, turn the Oven Temperature Control to the desired temperature setting. Do not select a higher setting, for the oven will not preheat any faster. Allow about 10 to 15 minutes for the oven to heat before placing food in the oven. It is not necessary to preheat the oven for broiling or roasting.

## LOW TEMPERATURE OVEN SETTING

The Low Temperature Setting (below 200°F.) can be used to keep foods at serving temperatures without further cooking, for thawing frozen foods, refreshing baked goods or for warming plates or serving dishes. Be sure utensils are ovenproof. Do not warm silver, silverplate or plastics in the oven. Food is more palatable and nutritious if kept warm no longer than 1½ to 2 hours.

If the oven has been set at a higher temperature or is still warm: Either reduce to a Low Temperature setting 15 minutes before the end of cooking and let the oven cool with the door closed, or reduce oven temperature after cooking and leave the door opened at the stop position (4") for 5 minutes. Use caution if small children are around the hot oven door when it is open.

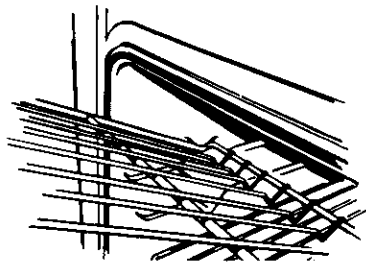
# PRECAUTIONS AND HINTS FOR SUCCESSFUL BAKING

## OVEN RACKS

Arrange oven racks in the correct positions BEFORE the oven is turned on. If using only one rack, position rack so the food is near the center of the oven. If using both racks, allow three to four inches between racks. The racks should be arranged so they divide the oven in thirds.

For single rack baking of cakes, cookies or biscuits, use baking rack position 2 or 3 depending on browning results. For two rack baking, (4 layer cakes, or 2 sheets of cookies) use rack position 2 and 4. NOTE: the bottom position is position 1.

All ovens are equipped with two oven racks with safety "lock-stop" positions. To remove rack, pull out to stop position, tilt up and continue pulling until the rack is released.



To replace rack, place rack on rack supports, tilt up and push to rear of oven. Pull rack out to "lock-stop" position to be sure rack has been properly replaced.

## PAN REPLACEMENT

Allow two inches between utensils and the oven walls. Utensils should not touch each other or the oven walls. When using both racks for cooking, stagger the utensils so one is not directly over another.

Cooking results will be adversely affected by the use of utensils that are too large for the oven rack, misplacement of utensils in the oven or placing too many utensils on the oven rack. Incorrect placement of cooking utensils in the oven will prevent proper oven air circulation which adversely affects cooking results and oven operation.

*Never place pans directly on the oven bottom.*

## BAKING TIMES

Check the food after the minimum time recommended in the recipe and continue at intervals until the food is done.

Leave the oven door closed until the minimum baking time has elapsed, then check food. Opening the door frequently during cooking allows excessive heat to escape which wastes fuel and adversely affects baking results.

## UTENSILS

To obtain good baking results, use bright or light colored aluminum pans for cookies or biscuits and dull or anodized aluminum pans for pies and breads. Dark pans absorb heat and cause overbrowning.

Bake biscuits and cookies on a flat sheet or very shallow pan. The bottom of an inverted pan may be used. If sheet or utensil has sides, pale or light browning will occur.

For a crisp crust, use glass or dull, anodized aluminum pie plates and bread pans.

When baking cakes in glass utensils, lower recommended temperature by 25°F. and use the recommended cooking time in the recipe. It is not necessary to lower temperatures for baking pies or cooking casseroles in glass utensils.

Use level pans. Warped ones result in uneven browning and poorly shaped products.

Use the size pan recommended in the recipe. As a general guide, cake pans should be filled only about  $\frac{2}{3}$  full.

**CORRECT USE OF ALUMINUM FOIL:** Do not place aluminum foil directly on the oven bottom. A piece of foil that is slightly larger than the cooking utensil can be placed on the rack directly below the one holding the cooking utensil.

Do not completely cover an oven rack with foil. This blocks air flow, affects cooking results and could be a safety hazard.

Do not use aluminum foil directly under a cooking utensil. Foil will reflect heat away from the utensil and will cause pie crusts to be soggy on the bottom crust or have pale browning on the top crust.

## COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

<p><b>FOOD NOT DONE AT END OF COOKING TIME.</b></p> <ul style="list-style-type: none"> <li>— Temperature too low.</li> <li>— Incorrect use of aluminum foil.</li> <li>— Too many pans on a rack.</li> <li>— Oven door opened frequently.</li> </ul>	<p><b>PIE BURNS AROUND EDGE OF CRUST.</b></p> <ul style="list-style-type: none"> <li>— Temperature too high.</li> <li>— Pans touching each other or the oven walls.</li> <li>— Edge of pie crust too tall.</li> </ul>
<p><b>CAKE NOT DONE IN CENTER.</b></p> <ul style="list-style-type: none"> <li>— Temperature too high.</li> <li>— Pan too small.</li> <li>— Pan not in center of oven.</li> </ul>	<p><b>PIE HAS SOAKED CRUST.</b></p> <ul style="list-style-type: none"> <li>— Temperature too low at start of baking.</li> <li>— Filling too juicy.</li> <li>— Used shiny pans not dark or anodized pans.</li> </ul>
<p><b>CAKE UNDERSIZED.</b></p> <ul style="list-style-type: none"> <li>— Too little leavening.</li> <li>— Batter overbeaten.</li> <li>— Pan too large.</li> <li>— Temperature too high.</li> </ul>	<p><b>BROWNING PATTERN IS UNEVEN.</b></p> <ul style="list-style-type: none"> <li>— Utensils too large.</li> <li>— Utensils are of different materials.</li> <li>— Oven racks too close to oven bottom.</li> <li>— Incorrect use of aluminum foil.</li> <li>— Oven vent may be blocked.</li> </ul>
<p><b>CAKE FALLS.</b></p> <ul style="list-style-type: none"> <li>— Too much shortening, liquid or sugar.</li> <li>— Too much leavening.</li> <li>— Temperature too low.</li> <li>— Pan too small.</li> <li>— Stale baking powder.</li> <li>— Oven door opened frequently.</li> </ul>	<p><b>CAKE CRACKS ON TOP.</b></p> <ul style="list-style-type: none"> <li>— Temperature too high.</li> <li>— Batter overmixed.</li> <li>— Too much leavening.</li> </ul>
<p><b>CAKE HAS TUNNELS.</b></p> <ul style="list-style-type: none"> <li>— Not enough shortening.</li> <li>— Overmixing after adding flour.</li> <li>— Used all-purpose flour.</li> </ul>	<p><b>BISCUITS, CAKES OR COOKIES ARE DARK ON THE BOTTOM AND/OR PALE ON TOP.</b></p> <ul style="list-style-type: none"> <li>— Oven not preheated.</li> <li>— Too many pans on one rack.</li> <li>— Used dark or dull pans rather than shiny pans.</li> <li>— Pan too deep or too large.</li> <li>— Used incorrect rack position.</li> <li>— Pan too close to oven bottom.</li> <li>— Cookie sheet too large for oven rack.</li> <li>— Uneven heat distribution in oven — pans blocking air circulation or oven vent blocked.</li> <li>— Incorrect use of aluminum foil.</li> <li>— Oven door not closed tightly or opened too frequently.</li> <li>— Oven temperature too low.</li> </ul>
<p><b>CAKE HIGH IN MIDDLE.</b></p> <ul style="list-style-type: none"> <li>— Too much flour.</li> <li>— Temperature too high.</li> </ul>	
<p><b>CAKE IS UNEVEN.</b></p> <ul style="list-style-type: none"> <li>— Pans not staggered in oven, are touching each other or the oven walls.</li> <li>— Batter uneven in pans.</li> <li>— Warped pans.</li> <li>— Range not level.</li> </ul>	

# PRECAUTIONS AND HINTS FOR SUCCESSFUL ROASTING

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Meats are roasted at 325°F. generally (except tenderloin, 425°F. and smaller poultry at 375°F. to 400°F.). Turn the Oven Temperature Control to the desired temperature.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10 degrees less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

ROASTING GUIDE				
BEEF Standing Rib	6 to 8-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	23 to 25 min./lb. 27 to 30 min./lb. 32 to 35 min./lb.
	4 to 6-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	26 to 32 min./lb. 34 to 38 min./lb. 40 to 42 min./lb.
Rolled Rib	5 to 7-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	32 min./lb. 38 min./lb. 48 min./lb.
Rib Eye	4 to 6-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	350°F.	18 to 22 min./lb. 20 to 22 min./lb. 22 to 24 min./lb.
Tenderloin, Whole	4 to 6-lbs.	140°F. (rare)	425°F.	45 to 60 minutes (total time)
	2 to 3-lbs.	140°F. (rare)	425°F.	45 to 50 minutes (total time)
Sirloin Tip (High Quality)	3 to 4-lbs.	140-170°F.	325-350°F.	35 to 40 min./lb. 30 to 35 min./lb.
	6 to 8-lbs.	140-170°F.		
Rolled Rump (High Quality)	4 to 6-lbs.	150-170°F.	325-350°F.	25 to 30 min./lb.
PORK LOIN Center Half	3 to 5-lbs.	160°F. Throughout	325°F.	30 to 35 min./lb.
	5 to 7-lbs.	160°F. Throughout	325°F.	35 to 40 min./lb.
LAMB, LEG	5 to 9-lbs.	140°F. 160°F. 170-180°F.	325°F.	20 to 25 min./lb. 25 to 30 min./lb. 30 to 35 min./lb.

# PRECAUTIONS AND HINTS FOR SUCCESSFUL BROILING

Before broiling, trim excess fat to prevent excessive spattering and cut slashes around the outer edge of the meat to prevent curling during cooking.

Foods must be placed on the broiler tray and pan to allow fat to drip to the pan below. The broiler tray **MUST ALWAYS** be used with the broiler pan. Fat may become hot enough to ignite if directly exposed to the flame.

Place food on a cold, ungreased broiler tray. The broiler pan can be lined with aluminum foil for ease of cleaning. If the broiler tray is lined with foil, cut openings to allow fat to

drip to pan below. The broiler tray is designed to keep fat from being directly exposed to the flame to eliminate possible fire hazards.

Place food in the rack position as suggested in the chart below. If food is placed too close to the flame, overbrowning and smoking may occur. Broiling is always done with the door closed.

Never leave a soiled broiler tray and pan in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the flame.

<b>BROIL GUIDE FOR GAS 20" RANGE</b>				
<b>FOOD</b>	<b>RACK POSITION*</b>	<b>DONENESS</b>	<b>APPROXIMATE MINUTES/SIDE</b>	
			<b>1st SIDE</b>	<b>2nd SIDE</b>
Bacon, thick slice	2		3-4	2-3
Beef Patties ¾-inch thick	1	rare	3-4	3-4
	2	medium	4-5	4-5
	2	well	5-6	4-5
Steaks 1-inch thick	1	rare	4-5	3-4
	1	medium	5-6	5-6
	2	well	7-8	6-7
Steaks 1½-inch thick	2	rare	7-8	7-8
	3	medium	11-12	10-11
	3	well	14-16	14-16
Chicken Breast Halves	3		8-9	7-8
Fish Fillets 1-inch thick	2		8-10	8-10
Ham Slices, precooked	2		5-6	5-6
Pork Chops 1-inch thick	3 (Broil at 450°)	well	20-25	20-25

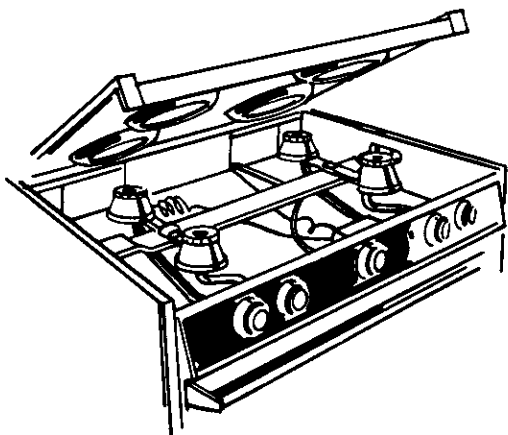
\*Rack position "1" is the position closest to burner.

# CARE INFORMATION

Be sure the range is cool before removing any parts or cleaning the unit. Any parts removed in the cleaning should be replaced correctly.

## COOKTOP AND GRATES

To remove cooktop: First remove grates, then grasp front two burner wells and lift up. Top can be completely removed.



To replace cooktop: Insert two pins on the back of the cooktop into the holes in the console. Lower into place applying pressure at the front edges to secure top to the range.

To clean cooktop:

1. All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
2. When surface is cool, clean with warm soapy water.
3. Do not use abrasive or caustic cleaning agents on the porcelain-enamel finish for they will permanently damage the finish.

To clean burner box: 1) Remove cooktop. 2) The burner box, located under the cooktop, should be cleaned frequently with soap and water to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the porcelain-enamel finish. 3) If desired, an application of appliance wax can be used to protect the finish of the burner box.

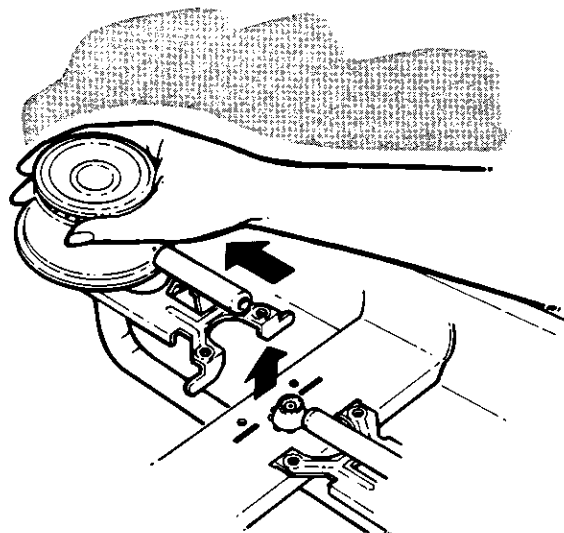
To clean control knobs: 1) Remove knobs by gently pulling off. 2) Clean with warm soapy water. 3) Do not use abrasive cleaning agents for they will scratch the finish and remove markings. 4) Replace knobs.

To clean grates: Grates are made of porcelain-coated steel and can be cleaned with warm soapy water or in the dishwasher. Use a soap-filled scouring pad for stubborn soil.

## SURFACE BURNERS

Shipping screws or packing protect surface burner during transportation. Once range is installed, the screws or packing must be removed.

To remove burner: 1) Remove cooktop. 2) Grasp burner head and tilt to release tab from slot near ignitor or pilot. 3) Lift burner up and toward rear of range until burner is released.



To replace burner: 1) Insert the air shutter end of the burner over the hood and lower burner into place. 2) Insert tab on burner into slot in burner support located in burner box. If burner is not replaced correctly, cooking results will be affected, burner will not operate properly and a safety hazard could occur. 3) Replace cooktop.

A natural dulling of the surface burner's aluminum finish should be expected. This is a permanent dulling and will occur over a period of time with continued usage. Cleaning practices may improve the appearance but will not completely restore the finish to its original luster.



# CARE INFORMATION

## DISCOLORATION OF SURFACE BURNER WILL ALSO OCCUR WHEN:

1. The burner is turned on without a pan in place to absorb heat. This is especially critical when the flame is adjusted to an intermediate flame setting.
2. Incorrect cleaning agents are used. Some cleaning agents can scratch or dull the aluminum finish of the burner head.
3. The burner is cleaned in the dishwasher. Dishwasher detergents are harsh and caustic and will permanently dull the aluminum finish.
4. Boilovers occur when the flame is adjusted to a HIGH flame setting.
5. Cleaning is infrequent or soil is allowed to burn on before cleaning.

To clean surface burners: Clean burners in warm soapy water after each use or as they become soiled. Remove stubborn soil by scouring with a nonabrasive plastic scouring pad such as Tuffy® and a paste of baking soda and water.

Clean ports with a straight pin. Do not use a wooden toothpick or other objects that might enlarge or break off and clog a port. Both burner ignition and cooking results will be affected if a port is enlarged or clogged. The following cleaning agents ARE NOT RECOMMENDED FOR CLEANING SURFACE BURNERS for they will permanently damage the finish: Caustic cleaners such as oven cleaners, steel wool, abrasive cleaning or scouring agents, dishwasher detergent or metal polishes.

After cleaning, burners can be dried in the oven set at WARM. CAUTION: BURNERS AND BURNER TUBES MUST BE DRY BEFORE USE.

## OVEN

The oven has a porcelain enamel finish. This finish is dark gray in color with a smooth glass-like surface.

To clean porcelain enamel oven: Wipe acid stains as soon as possible with a dry cloth. Clean oven wall, bottom and door with hot soapy water. Stubborn soil can be removed with cleansing powders, plastic pads or a paste of baking soda and water. Do not use steel wool or other abrasive scouring pads for they will scratch the surface. Commercial oven cleaners can be used but follow the manufacturer's directions.

## COMMERCIAL OVEN CLEANERS

When using oven cleaners, carefully follow manufacturer's directions. Wear rubber gloves to protect your hands for oven cleaners are caustic.

Use oven cleaners on the manual clean oven only. Never use cleaners on the oven burner, surface burners, end panels, exterior finishes or trim parts. These parts will be permanently damaged by the cleaner.

After using the oven cleaner, rinse oven interior and thermostat sensing device, located at the top of the oven, with a solution of vinegar and water.

## OVEN RACKS

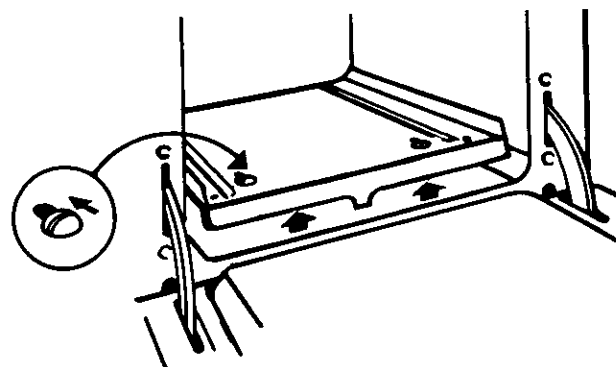
To clean racks: Wash with soapy water. Remove stubborn soil with cleansing powder or a soap-filled scouring pad. Rinse, dry and correctly replace rack in the oven.

NOTE: For removal and replacement of racks, see page 11.

## OVEN BOTTOM

The oven bottom is insulated to eliminate hot spots directly above the oven burner. Eliminating the hot spots greatly increases the baking efficiency as well as the cooking capacity of the oven.

*To remove oven bottom:* Be sure oven bottom is cool. First remove oven racks, then loosen the two screws located along the front of the oven bottom. Slide the screws back to release the front of the oven bottom. Grasp oven bottom, lift up and pull forward until rear tabs release. Then, remove oven bottom from oven.



*To clean oven bottom:* Following cleaning instructions for cleaning oven. When cleaning oven bottom, do not allow insulation, located under the oven bottom, to become wet.

## CARE INFORMATION

*To replace oven bottom:* Insert tabs into slots on the back oven wall. Lower into place, slide two screws forward and tighten. Be sure bottom is fitted into slots and screws are tight. If not correctly replaced, oven bottom may become warped and cooking results will be affected.

### LOWER BROILER COMPARTMENT

Store clean broiler tray and pan in the broiler compartment when not in use to prevent possible scorching of the floor under the range when the oven is in use.

To remove drawer. Be sure broiler is cool. Remove broil pan. Firmly grasp drawer and slide out far enough to reach under to lift up and release the wire stop. The drawer can then be removed.

To clean broiler compartment: The broiler compartment is lined with porcelain-enamel. Follow cleaning information for porcelain-lined ovens.

To clean broiler tray and pan: Remove pan and tray from broiler after use. Cool, pour off grease and place a soapy cloth over the tray and pan. Let soak to loosen soil, then wash in hot soapy water. Use a soap-filled scouring pad to remove stubborn soil. If desired, tray and pan can be cleaned in the dishwasher.

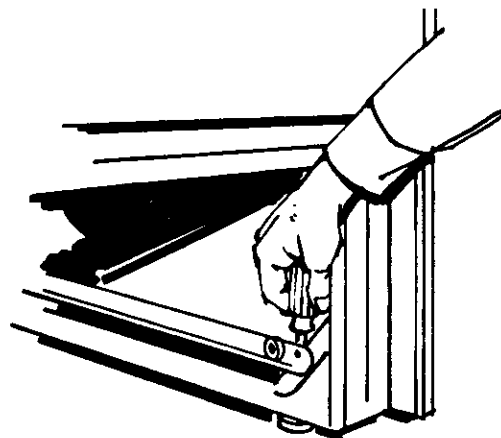
### HOW TO REMOVE APPLIANCE FOR CLEANING OR SERVICING

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply to appliance.
4. Slide range forward to disengage range from the anti-tip bracket.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See installation instructions for gas leak test method.)

### LEVELING LEGS

The range can be leveled on uneven floors by adjusting the leveling leg screws in the bottom of the range. Leveling legs are located in the four corners of the range. Remove broiler compartment drawer and adjust as necessary with a screwdriver or wrench.



## GENERAL CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
<b>Broiler tray &amp; pan</b>	Soap & water Plastic scouring pad Soap filled scouring pad	Remove from broiler after use. Allow to cool, then pour off grease. Place soapy cloth over tray and pan, let soak to loosen soil. Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
<b>Burner Box</b>	Soap & water Appliance Wax	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry. If desired, an application of wax can be used.
<b>Control Knobs</b>	Mild detergent & water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.
<b>End panels, polyester</b>	Soap & Water	Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Never use oven cleaners.
<b>Grates</b>	Detergent & water Soap filled scouring pad	Grates are made of porcelain coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. Clean stubborn soil with soap filled scouring pad.
<b>Metal finishes — Chrome &amp; stainless steel — trim parts</b>	Soap & water Paste of baking soda & water	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
<b>Oven Racks</b>	Soap & water Cleansing powders & plastic pads Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
<b>Exterior Porcelain Finish</b>	Mild soap & water Paste of baking soda & water	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.
<b>Interior Porcelain Finish</b>	Soap & water Cleansing powders & plastic pads Commercial oven cleaner	Wipe acid stains immediately with a dry cloth. Clean oven walls and bottom with soap and water. Stubborn soil is removed with cleansing powders or plastic pad. Do not use metallic cleaning pads. They will scratch the surface. Commercial oven cleaners can be used but follow manufacturer's directions.
<b>Surface burners</b>	Soap & water Paste of baking soda & water Plastic scouring pad such as Tuffy®	Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING: caustic cleaners: steel wool, abrasive cleaning agents, dishwasher detergent, or metal polishes. These will damage finish. Do not clean burners in dishwasher. Burners can be dried in the oven set at 140°F. CAUTION: Burner and burner tube must be dry before use.

## TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light	<ul style="list-style-type: none"> <li>a. Pilot is out.</li> <li>b. Range is not connected to power supply (Solid State Ignition).</li> <li>c. Burner incorrectly positioned.</li> <li>d. Clogged burner ports.</li> </ul>	<ul style="list-style-type: none"> <li>a. Relight pilot.</li> <li>b. Connect range to wall outlet, check circuit breaker or fuse box.</li> <li>c. Make sure after cleaning, it is in proper position.</li> <li>d. Clean ports with straight pin.</li> </ul>
Uneven flame.	<ul style="list-style-type: none"> <li>a. Clogged burner ports.</li> </ul>	<ul style="list-style-type: none"> <li>a. Clean ports with straight pin.</li> </ul>
Surface burner flame <ul style="list-style-type: none"> <li>___ lifts off port</li> <li>___ yellow in color</li> <li>___ noisy when turned off.</li> </ul>	<ul style="list-style-type: none"> <li>a. Improper air/gas mixture.</li> </ul>	<ul style="list-style-type: none"> <li>a. Have service technician adjust burner.</li> </ul>
Pilot goes out	<ul style="list-style-type: none"> <li>a. Burner and/or pilot incorrectly adjusted.</li> </ul>	<ul style="list-style-type: none"> <li>a. Have service technician adjust burner.</li> </ul>
Oven burner does not light	<ul style="list-style-type: none"> <li>a. Pilot is out.</li> <li>b. Range is not connected to power (Pilotless Ignition).</li> </ul>	<ul style="list-style-type: none"> <li>a. Relight pilot.</li> <li>b. Connect range to wall outlet, check circuit breaker or fuse box.</li> </ul>
Oven Temperature inaccurate <ul style="list-style-type: none"> <li>___ food take too long/cooks too fast.</li> <li>___ Pale browning.</li> <li>___ Overbrowned.</li> <li>___ Overdone on outside/underdone in center.</li> </ul>	<ul style="list-style-type: none"> <li>a. Oven was not preheated.</li> <li>b. Incorrect rack position.</li> <li>c. Incorrect use of foil.</li> <li>d. Oven bottom incorrectly replaced.</li> <li>e. Used incorrect type of utensil.</li> <li>f. Oven calibration or burner out of adjustment.</li> <li>g. Oven thermostat sensing device slipped out of the holding clips.</li> </ul>	<ul style="list-style-type: none"> <li>a. Preheat oven 10 minutes.</li> <li>b. Refer to Oven Cooking Section, page 11.</li> <li>c. Refer to section on foil, page 11.</li> <li>d. Replace oven bottom securing two screws located across from oven bottom.</li> <li>e. Refer to Oven Cooking Section, page 11.</li> <li>f. Have service technician calibrate oven and adjust burner rating.</li> <li>g. Reinsert device securely into clips.</li> </ul>

# CARE INFORMATION

## MAINTENANCE AND SERVICE

1. Always keep appliance area clean and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct or restrict the flow of combustion and ventilation air.
3. Cleaning procedures for various appliance parts are given along with the description and use instructions for those parts in this book. The frequency of cleaning will vary depending on use.
4. Lubrication of moving parts should not normally be required with the one exception of the oven door hinges which may occasionally require a tiny drop of household oil at the pivot point. Lubricate these points sparingly only when and if the normal sounds of opening or closing of door change significantly.
5. Replacement parts may be obtained through your local dealer.
6. The visual check and adjustment of oven pilot flame made per the printed installation instruction sheets should be repeated whenever service has been interrupted or upon relighting pilot. Normally the pilot flame and surface and oven burner flames should not require adjustment beyond those made at installation. It is good preventive maintenance, however, to occasionally check the oven pilot flame size and burner flame patterns. Should you detect significant variation, service may be needed.

## HOW TO OBTAIN SERVICE

1. Do not attempt to service the range yourself unless directed to do so in this book. Contact the dealer who sold you the range for service.
2. Write to us if you fail to obtain proper service. Our address is found on the data plate. Please include the following information:
  - \_\_\_\_\_ Complete model number and serial number. These numbers are found on the data plate.
  - \_\_\_\_\_ Your name and address.

- \_\_\_\_\_ Name and address of the dealer who sold you the range and the service agency if different.
- \_\_\_\_\_ Date range was purchased.
- \_\_\_\_\_ Brief description of service problem. Include previous service and date of service.

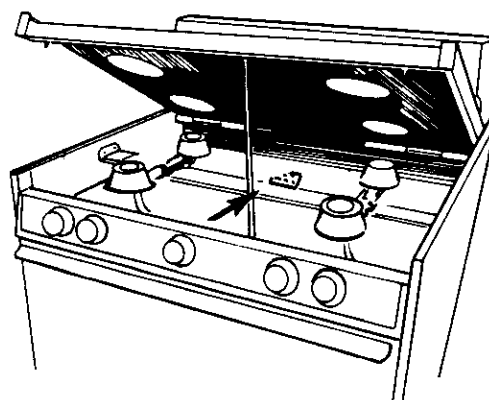
3. If you do not receive satisfactory service by following these steps, contact the Major Appliance Consumer Action Panel by letter: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. You must include the information listed in #2 above along with your phone number, brand name and location of the appliance.

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

## LOCATION OF DATA PLATE

The model and serial numbers for this appliance are found on the data plate. These numbers must be used when requesting service from your dealer, service technician or from us. Please record these numbers in the space we have provided on page 1.

The data plate is located in the center of the burner box bottom. It can be seen by removing grates and lifting cooktop.



# MAYTAG — RANGE WARRANTY

## Full One Year Warranty

For **one (1) year** from date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

## Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor.

This full warranty and the limited warranty apply when the appliance is located in the United States. Appliances located else-where are covered by the limited warranty only, which includes parts which fail during the first year.

## TO RECEIVE WARRANTY SERVICE

**First:** Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by dealer.

If you have moved from selling dealers service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

**Second:** Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

**Third:** Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write MAYCOR Appliance Parts and Service Company, a division of Maytag Corporation, P.O. Box 2370, Cleveland, TN 37311, and arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of dealer from whom you purchased the appliance and the date of purchase.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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If you did not receive satisfactory service through your service agency or customer service you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

**Major Appliance  
Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606**

**MAYTAG COMPANY  
Newton, Iowa 50208**